

KEVIN TOLER

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Skills Summary

Thorough my career being employed I have a extensive background working in the food and beverage business as well retail. So I know the General Customers in Retail and can service the needs of the public. I am a strong educated person with leadership and good manners and work ethic. My career has been based on Customer Service and Customer Care.

Education

East Orange Campus High School

General High School Studies Diploma 2000 to 2004

GPA: 3.3

Experience

Cook at **Butterbean** 09/2016 – Current

Working In Middle School Cafeteria in Montclair preparing and cook Breakfast lunch and catering.

Team Member at **Wholefoods Market** 03/2014 – Current

Team Member of Prepared Foods department and Deli working with a team helping Customers with orders and preparing foods for Cold Case and Hot Bar. Also setting the case scanning losses and counting inventory.

Prep Cook at **Sandwiches Unlimited** 02/2012 – 09/2014

Preparing sandwiches, salads, grill , catering and bartender

Other Skills

Electronics , Power Tools, and Computer literate

Multiple Choice Test (1 point each)

- b 1) How much time should you take to wash your hands with soap?
- a) 1 minute
 - b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- d 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- d 3) Food handlers must always wash their hands
- a) Before starting work
 - b) Switching between handling raw and ready-to-eat food
 - c) After going to the restrooms
 - d) All of the above
- d 4) The most important reason for having food handlers wear hair restraints is to
- a) Prevent food from getting into food handlers' hair
 - b) Prevent food handlers from contaminating their hands by touching their hair
 - c) Keep the food handlers' hair in place
 - d) None of the above
- C 5) Which of these conditions requires immediate corrective action?
- a) Packaged food items are stored at least 6 inches above the floor
 - b) Ice is being used to cool beef stew in a shallow pan
 - c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
 - d) Raw fish is stored above raw chicken in the walk-in freezer
- C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
- a) 0°F and 100°F
 - b) 32°F and 220°F
 - c) 41°F and 135°F
 - d) 39°F and 178°F
- d 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?
- a) Clean the cutting board with a wet wiping cloth
 - b) Turn the board over and use the other side
 - c) Rinse the board with running water
 - d) Wash, rinse, and sanitize the board prior to slicing the onions
- a 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
- a) In a microwave oven
 - b) During the cooking process
 - c) Under cool running water
 - d) On a clean counter, at room temperature
- C 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
- a) Wiping spills only
 - b) Washing hands if the hand sinks are too far away
 - c) Sanitizing the blade of utensils such as knives
 - d) Maintaining moisture on the wiping cloth

29/40
72%

Grill Cooks Test

- e 10) Food-handling gloves must be changed frequently and also:
- a) After handling garbage
 - b) After every break
 - c) After picking things up off the floor
 - d) Between handling raw and cooked foods
 - e) All of the above
- C 11) A Julienne is:
- a) to cut food into 1 inch X 1 inch cubes
 - b) A cooking method using high heat
 - c) To cut food into 1/8 X 1/8 slices
 - d) A rough cutting method producing oblong shapes
- d 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- B 13) How many cups are in a quart?
- a) 2
 - b) 4
 - c) 6
 - d) 8
- 14) A Chiffonade is:
- a) To slice an herb or leafy vegetable into thin ribbons
 - b) To de bone a fish
 - c) Another name for parchment paper
 - d) To cook food in liquid, or at just below the boiling point
- C 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- b 16) Which of the following explains the process of poaching?
- a) Poke poultry on the thickest part in order to make sure it's tender
 - b) To cook food in an oven that has reached 350° F
 - c) Cook gently in water that is hot but not boiling (160°-180°)
 - d) Submerge protein in boiling liquid to speed cooking time
- C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?
- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
 - b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
 - c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
 - d) 2 oz of celery, 10 oz of carrot, 2 oz of onion
- C 18) Which of the following best describes braising?
- a) To cook quickly in a pan on top of the stove until food is browned
 - b) Process through which natural sugars in food become browned and flavorful while cooking
 - c) Cooking method by which food is browned in fat, then cooked, tightly coved, in liquid at low heat
 - d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

- a 19) Which of the following best describes the process of Caramelization?
- a) To cook quickly in a pan on top of the stove until food is browned
 - b) Process through which natural sugars in food become browned and flavorful while cooking
 - c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
 - d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

- C 20) What temperature should chicken be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

- C 21) What temperature should ALL ground meat be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

- a 22) What temperature should fish be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

- X 23) What is a roux and what is it used for? (2 points)

Soups, chicken franchise
Stocks

- X 24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

- 25) What are the 5 mother sauces? (5 points)

1. Bechamel
2. Veloute
3. Espagnole
4. Sauce tomato
5. Hollandise

- 26) What does it mean to season a grill and why is this process important? (3 points)

~~Heating and oiling the grates~~ Heating and oiling the grates

- 27) What are the ingredients in Hollandaise sauce? (5 points)

Egg yolks, lemon juice, butter, cayenne pepper
white wine vinegar

Interview Note Sheet

Applicant Information	
Name: <u>Kevin Toker</u>	Interviewer: <u>Debbie McKee</u>
Date: <u>8/31/17</u>	Rate of Pay: <u>13.00-</u>
Position (s) Applied for: <u>Cook</u>	Referred by: <u>Andrew Phillips</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths
<i>Total of _____ in Food Service</i> Currently works nights @ White foods - * prepared food / deli dept. 3 yrs → knife skills 8 of 10 → willing to travel.

P.O.S. Experience: Y / N details: _____				
Transportation				
<u>Car</u>	Public Transit	Carpool (Rider / Driver)		
Regions Available to work:				
North NJ	South NJ	Central NJ	Jersey Shore	
Certifications (if any)				
TIPS	Serv-Safe	LEAD	Other _____	Will Submit
Availability				
<u>Open</u>	<u>AM only</u>	PM only	Weekdays only	Weekends only
Details: _____				
Uniforms Owned:				
<u>Bistro</u>	<u>Black Bistro</u>	Tuxedo	<u>1/2 Tuxedo</u>	<u>Black Vest</u>
<u>Chef Coat</u>	<u>Chef Pants</u>	Knives	<u>Black Pants</u>	<u>Non-Slip Shoes</u>
		Bow Tie	Other: _____	
Would you recommend this applicant for Acrobat Academy?		Convention Candidate?		Other Languages Spoken: